



<u>Dear customer!</u>	The built-in electric barbecue is intended for household use only. Materials used for packaging are nature friendly and may be recycled, deposited or destroyed without any threats to the environment. In order to recognize these features, all packing materials are marked with relevant symbols. Once your appliance has become obsolete and you do not intend to use it any longer, take adequate care not to litter the environment. Deposit your old appliance with the authorized depot dealing with used household appliances.
Instruction for use	Instructions for use have been prepared for the user, and describe the particulars and handling of the appliance. These instructions apply to different models from the same family of appliances, therefore you may find information and descriptions that may not apply to your particular appliance.
Installation instruction	The appliance should be connected to the power supply in accordance with the instructions from the chapter "Electrical connections" and in line with the standing regulations and standards. The connections should be carried out by a qualified personnel only.
Rating plate	The rating plate with basic information is located underneath the appliance.
Fire hazard protection	Appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.

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IMPORTANT WARNINGS

• The appliance may be built-in and connected to the power supply only by a qualified technician.

• The appliance and its accessible parts become hot during use. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.

• Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves.

• WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket. WARNING: Danger of fire: do not store items on the cooking surfaces.

• Do not use the appliance to heat up the room, and never switch it on with the heating element in the raised position. Due to the high temperatures radiated, objects near the appliance could catch fire.

• Do not use the grill as a resting place for anything. When it is switched on either deliberately or by mistake, or when there is residual heat present, there is the risk of metal objects heating up, with a danger of burning. Depending on the material, other objects left on the appliance could also melt or catch fire. Switch the appliance off after use.

• Do not cover the grill.

• Do not heat up unopened tins of food on the grill.

• Clean the lava rocks regularly and replace them when necessary.

The grill trough must always be filled with water whenever the grill is in use.
When using an electrical appliance near the barbecue, ensure that the cable of the electrical appliance does not come into contact with the hot barbecue. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

• The appliance can't be installed and used outdoors.

• Never keep any flammable or temperature sensitive objects, like cleaning agents, sprays, detergents, etc., below the appliance.

• In case of any malfunctions, disconnect the appliance from the power supply and call service department.

Do not use high-pressure steam cleaner or hot steam to clean the appliance.
The appliance is manufactured in compliance with the relevant effective safety standards.

• This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

Don't connect the hob to the power supply with an extension cable or multiple sockets, because they don't assure a sufficient safety (e.g. overheating risk of multiple sockets). <u>Connect the equipment to a permanent connection.</u>
The appliance can not be activated by external timers or remote controls

systems.



The symbol on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

MOUNTING THE BUILT-IN COOKTOP

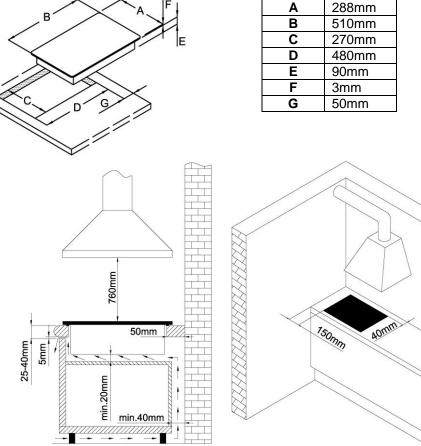
Caution !

- To avoid any possible hazard, the appliance may be installed by gualified personnel only.
- Panels and furniture lining of the kitchen cabinet receiving the hob must be treated with temperature resistant adhesives 100°C (otherwise they might be discoloured or deformed because of inadequate temperature resistance).
- The cooking hob is intended for building into the worktop above the kitchen element of 600 mm width or more.
- After the installation of built-in hob make sure that there is free access to the two fixing elements in front. • Suspended kitchen elements above the cooktop must be installed at such distance to provide enough room for
- comfortable working process.
- The distance between the worktop and the hood must be at least such as indicated in the instructions for installation of the kitchen hood, but in no case it may be less than 760 mm.
- The use of hard wood decorative borders around the worktop behind the appliance is allowed, in case the minimum distance remains as indicated on the installation illustrations.
- Minimum distance between the built-in cooktop and rear wall is indicated at the illustration for the installation of the built-in cooktop.

Built-in hob opening dimensions

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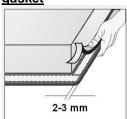


• The appliance may be built into the 25 to 40 mm thick worktops.

· Bottom kitchen element must not have a drawer. It must be fitted with a horizontal plate 20 mm away from the worktop bottom surface. Space between the plate and the hob must be empty and no objects may be stored or kept there. Rear side of the kitchen element must also have a 50 mm high opening along the entire width of the element, and the front part must have an opening of no less than 5 mm.

- Incorporation of the oven under the barbecue is not permissible.
- It's not possible building in the barbecue above refrigerators, freezers, dishwashers, washing machines and tumble dryers.
- Between a gas cooking hob and an electric barbecue there must be a distance equal at least the width of the appliance (288mm).

Installing the foam gasket



Installation procedure

Before inserting the appliance into the opening in the kitchen worktop, the supplied foam gasket must be attached to the lower side of the appliance. **Do not install the appliance without the foam gasket!**

The gasket should be attached to the appliance in the following way:

- Remove the protective film from the gasket.
- Then, attach the gasket to the lower side, approximately 2-3 millimetres from the edge.
- The gasket must be attached along the entire length and should not overlap at the corners.

· Worktop must be placed absolutely horizontal.

- Suitably protect the edges of the cut aperture.
- Connect the cooking hob to the mains power supply (see instructions for the connection of the cooking hob to mains power supply).
- Put the supplied springs in their places.
- Insert the hob into the cut aperture.
- · Press the hob firmly towards the worktop from above.



CONNECTION TO THE POWER SUPPLY

• Connections may be carried out by a qualified technician only. The earthing protection must comply with the standing regulations.

• If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

- Connection terminals are revealed when the connection box cover is removed.
- Prior any attempted connection check that the voltage indicated on the rating
- plate is in line with your home power supply.
- The rating plate is located underneath the appliance.

• The appliance is manufactured for use with the power supply voltage 220-240V~.

• For the direct connection to the supply mains, it is necessary to provide device that ensuring disconnection from the supply mains having a contact separation in all poles that provide full disconnection under overvoltage category III conditions, in accordance with the wiring rules.

• Such appliances are allowed to be mounted on one side next to a high kitchen cabinet, the height of which may exceed that of the appliance. On the opposite side however, only a kitchen cabinet of equal height as the appliance is allowed.

• Upon the completion of installation, live wires and isolated cables must be adequately protected against accidental touching.

ATTENTION !

Before attempting any repairs on the appliance, disconnect the power supply. In accordance with the mains voltage the appliance should be connected in line with the attached diagram. The earthing wire (PE) must be connected to the terminal marked with the earthing symbol.

The connection cable must lead through the relief safety device, protecting it from accidental pulling out. Upon the completion of installation switch all the hotplates on for about 3 minutes to check the proper functioning.

Installation diagram



Connection must be carried out by means of harmonized cables as H05V2V2-F (90°C), or with equal or better features.



TECNICAL INFORMATION

Dimension (mm)		
Rated voltage		
Type of switch		
Total power (W)		

KB30S24T0001 - KB30S24T0002

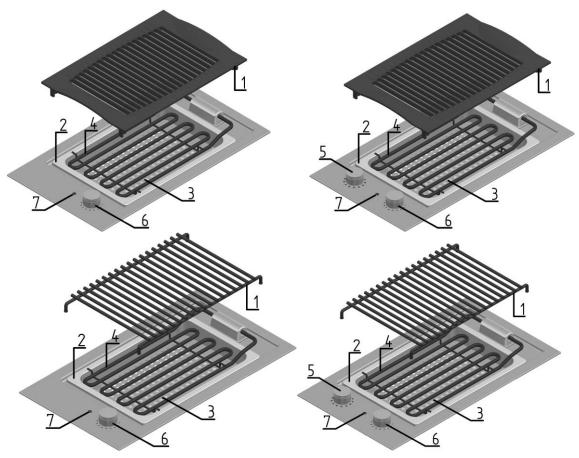
288 220-240 V~ 50/60 Hz Knobs 2400

Before the first using

Remove any protective foil and adhesive labels. Wash the grill trough and the rack in hot water with a little washing-up liquid, and dry thoroughly; Clean the other surfaces with a damp cloth, and then wipe dry.

Heat the barbecue without foods at maximum power for some minutes to eliminate new appliance's smell. It's normal that there is a little smoke the first time the appliance heats up.

USING THE BARBECUE



- 1. Wire grilling rack
- 2. Water reservoir
- 3. Lava stone container
- 4. Heating element (can be raised up)
- 5. Minute minder knob
- 6. Control of heating element
- 7. Indicator light

Using the barbecue

The grill can be used with or without the lava rocks. Without the lava rocks the rising steam keeps the food being grilled moist. Grilling with the lava rocks creates a particularly intensive aroma.

. Remove the wire rack and fold up the grill heating element

If use the barbecue without lava stones:

- Take the lava stone container out of the appliance.
- Fill the water reservoir with 1/2ℓ of water
- Fold down the grill heating element, replace the wire rack, the grill is ready for operation.

If use the barbecue with lava stones:

- •Remove the lava stones from the packaging and place them in the lava stone container.
- Fold down the grill heating element, replace the wire rack, the grill is ready for operation.

To cook operate the control of heating element and the minute minder. The LED which lights up indicates the barbecue is on and the resistance is heating up. The speed at which the food on the barbecue cooks depends on the position of the control of heating element, from 1 to 12.

When the knob is set to position 12, a slight click indicates the appliance has reached its maximum setting.

The resistance quickly becomes red-hot, ready for the "grill-type" cooking method. Food will cook more evenly, also inside, if intermediate positions are used, rather than the resistance being very hot or simply warm. These positions are also recommended for cooking more delicate foods.

The minute minder can be regulated from 0 to 120 minutes. The barbecue can be turned off by automatic device at the end of set time.

Setting Minute minder

- Regulate the temperature or cooking level al the desired value.
- Rotate, clockwise, the minute minder knob to set wanted time.
- The set time start the countdown. The set time can be changed also during the operation of minute minder.
- At the end of the set time, the appliance turns off and gives off an acustic signal.

When a level of heating element and manual (in anticlockwise) are selected, the barbecue stays on until someone turns it off.

While grilling, monitor the water level in the grill container and top it up as necessary.

Caution, risk of scalding! If water splashes onto the hot grid iron or grill heating element when adding more water to the trough, this will result in hot steam being given off.

- · Always preheat the grill.
- You can brush or marinate the food with heat-resistant oil before grilling. Ensure that you do not use too much oil/marinade, as this could cause the food to catch fire and generate thick smoke.
- Do not salt meat before grilling.
- Place the food directly on the wire rack. Do not use any aluminium foil or grill linings.
- Only turn the food when it can be easily removed from the wire rack.
- Do not prick meat during grilling.
- Dripping fat can catch fire on the heating elements and can result in brief formation of flames and smoke. To reduce this, very fatty foods should be grilled over a water bath.

Removing water from the reservoir

Minute minder

6

120

100

90

80

20

50

60

Topping up the water

Advices for cooking

30

- At the end of cooking:
- wait until the grill and the resi stance has cooled
- · lift the grid, then the resistance
- lift the lava stones stand only after it has cooled
- lift the bath cooled, using the handles (pay attention to water drip from the resistance)
- drain the water from the water reservoir by pouring it from one corner. If the water is still hot when being drained, first add cold water to cool it down!



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PROBLEM SOLVING GUIDE

After switching on, the appliance does not heat up.	Check whether: The mains fuse has tripped.
	If you were not able to solve the problems listed above or if there are the others, contact the Technical Assistance Service
CLEANING AND CARE	
<u>Stainless steel</u>	 Clean the appliance regularly, preferably after each use. Before cleaning, turn off the appliance and let it cool down. After cleaning, the appliance must be thoroughly dried with a soft cloth to prevent the formation of lime deposits. Do not use abrasive, corrosive or chlorine based detergents (sand / cream cleaners, cleaning agents containing descaling agents, solvent-based cleaning agents, product for stainless steel cure, oven cleaners). Do not use scouring sponges. Before cleaning the appliance, remove the water reservoir and empty it. Do not leave acid or alkaline substances (vinegar, salt, lemon juice,) on the surfaces of the fryer.
<u>Rack</u>	Clean the grill with warm water and a little detergent. If the rack is heavily soiled it should be soaked first and then any soiling can be removed using a soft brush. Let them dry completely. Do not use a conditioning agent for stainless steel on the surface of the lava rock container.
Heating element	Use a scouring sponge to clean any residues. Accurately clean the electrical resistance with a dry cloth or moistened with water.
<u>Lava rocks</u>	Clean the lava rocks regurarly. Soak them in a suitable container in hot water with a little washing-up liquid. Pour away the dirty water and rise 2 or 3 times in clean water. Lay the rocks out to dry on a suitable towel.
	Remove lava stones when they become black. The lava stones may be fully saturated with fat and could generate a lot of smoke during use or the fat could catch fire.
<u>Reservoir</u>	The reservoir can be washed in the sink, but it is preferable using the dishwasher.